



University of Alaska Anchorage

Culinary Arts and Hospitality Administration Division

Department of Culinary Arts

University of Alaska Anchorage

Culinary Arts & Hospitality Administration

American Culinary Federation (ACFEF) Student Achievement Data

AAS Culinary Arts Program Outcomes:

- Apply theories and concepts of baking and demonstrate required techniques in a commercial bakery
- Apply theories and concepts of cooking and demonstrate required techniques in a commercial kitchen
- Demonstrate proficiency in sanitation and safety codes and apply procedures necessary to maintain a safe foodservice facility
- Analyze food cost and implement necessary controls to maintain costs and ensure profitability
- Demonstrate the ability to use human resource management and facility operation management to ensure customer service and profitability.

ACFEF Program Name	URL website to program data	2017 Graduation Rate*	2017 Job Placement Rate*	2017 ACF Certification Rate*	2018 Graduation Rate*	2018 Job Placement Rate*	2018 Certification Rate*
AAS Degree in Culinary Arts		28.4%	92%	0%	30%	94%	0%

*based on data provided by UAA IR (Institutional Research- graduation rates for AAS CA degree completion)

*based on data provided by UAA CA Alumni surveys

*based on data provided by ACF